



Bella
CATERING & EVENTS

A LA CARTE FUNCTIONS

ENTREE

Roasted Portobello Mushrooms, Taleggio and confit of Parsnip and Garlic, Rocket, mint and pomegranate molasses

Confit ocean trout with Roast Garlic & White bean puree, sauce Vierge

Taleggio Raviolo with Morton Bay Bugs and Shellfish Essence

Slow Roasted Spatchcock with smashed pea, mint and Persian Feta

Confit Chicken with smashed pes, mint and Persian Feta

Lamb Backstrap, mint salsa Verde with Harissa Roasted Baby Carrots

Pan Seared Scallops with Edamame Puree

Crispy Skin Duck w/ Green papaya Salad

Ricotta Gnocchi with Eggplant, Pumpkin and Pinenut caponata (V)

MAIN

Porcini Crusted Eye Fillet, Truffled Garlic Potato Mash, Pea Puree and Shiraz Jus

Caramelised Barramundi in sake miso glaze w/ Asian greens

Snapper Fillet in cumin, turmeric, coriander, lemon and coconut curry

Roasted Junee Pasture fed Lamb Rump with Truffled Dauphinoise, Asparagus and Porcini Jus

Crispy Skin Salmon w/ Edamame Beans, Zucchini and Enoki Mushrooms

Spaghetti w/ Seared Tuna, Rocket, Chilli, Capers, Lemon Juice and Parmesan

Chinese Duck Breast, Green Mango, Aromatic Asian Herbs, Bok Choy and Lime Hoi Sin

Roasted Eggplant with Pearl Barley, Pomegranate and Labne (V)

DESSERT

Flourless Chocolate cake w/ raspberries and honeycomb ice cream

Chocolate Ganache, Espresso, vanilla bean ice Cream and Frangelico

Mango Panacotta, Roasted Peach and Basil Crisps

Lemon Shortbread tart, Torched Meringue and Mint Sorbet

Lavender Panacotta, Stone fruit reduction and Ginger Wafer

Baileys Mousse with Crushed Meringue and Raspberries

Dark Chocolate Mousse with Tanqueray (Gin) and Raspberry Sorbet

Cinnamon Doughnut w/ salted caramel (liquid dropper)

Entrée: \$16.50 + gst

Mains: \$37.50 + gst

Dessert: \$15.00 + gst

Sides: \$10.00 + gst

- All A La Carte Meals are served with freshly baked Artisan Bread roll and Pepe Saya Artisanal Australian Cultured Butter